



KOREAN BAR-B-QUE

Dinner

공식 만찬

Dinner 4pm to 10pm

Adults 29.95

Kids 19.95 (4ft and under)

Dinner Menu is All You Can Eat Only

What is Korean BBQ? Family eating, sense of community. A casual, flavorful way to gather with friends and family around a grill cooking together. Meals consisting of various marinated and un marinated cuts of meat accompanied with small side dishes and sauces called BanChan. So from our family to yours, enjoy and Gun-bae!!! Dinner menu is all you can eat only we do not serve with a la carte.

4 your safety

1. Our grills & stone pots are very hot! Do not touch. Keep away from children!

2. Only grill with a tong, not chopsticks to prevent from cross contamination.

3. Consume raw fish immediately for freshness and to avoid food borne illnesses. Take out option is not recommended.

4. Grill BBQ items immediately for freshness. Poultry, pork & intestine items must be fully cooked.

* Please be advised that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

전채 Appetizers

Included with All You Can Eat



1. Fried Rice Cake 떡볶이 4.95



2. Pot Stickers 튀김만두 6.95



3. Vegetable Springroll 야채 춘권 6.95



4. Garlic Bread 마늘 빵 6.95



5. Chicken Wings (Buffalo or Barbeque) 닭 날개 6.95



6. JapChae (Mixed Vegetables With Glass Noodles) 잡채 6.95



7. Steamed Multigrained Rice 영양콩밥 3.95



8. Kimchi Fried Rice 김치볶음밥 6.95



9. Steamed White Rice 흰밥 2.00



10. Seafood Pancake (Item a la carte only) 해물파전 12.95



11. Raw Beef Tartar (Item a la carte only) 육회 15.95

스튜 Stew

(Served with Rice and Daily Side Dish)

Included with All You Can Eat • Please allow more cooking time for these items



12. Korean Miso Soup 된장찌개 10.95



13. Kimchi Stew 김치찌개 10.95



14. Seaweed Stew 미역국 11.95



15. Seafood & Soft Tofu Stew (Item a la carte only) 순두부찌개 12.95

국수 Noodles

A La Carte Only • Please allow more cooking time for these items

16. Cold Noodles 냉면

11.95



17. Spicy Cold Noodles 비빔냉면

11.95

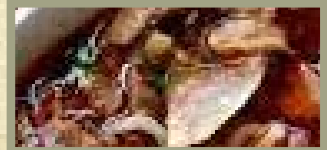


수프 Soup

A La Carte Only • Please allow more cooking time for these items

18. Beef Noodle Soup (Served Hot) 더운국수

12.95



19. Dumpling Noodle Soup (Served Hot) 만두국수

12.95



혼합 쌀 Mixed Rice

A La Carte Only • Please allow more cooking time for these items

20. BiBimBap 비빔밥

10.95



21. Stone Pot BiBimBap 돌솥밥

10.95



22. Stone Pot BiBimBap with Seafood 해물돌솥밥

14.95



Premium All You Can Eat Barbeque

프리미엄 바베큐

23. Angus Prime Brisket (Angus Prime Thin Sliced Brisket)
앵거스 프라임 양지머리 (앵거스 프라임 얇은 슬라이스 양지머리)



24. U.S. Kobe Bulgogi (Marinated U.S. Kobe Thin Sliced Beef)
미국 고베 불고기 (절인 미국 고베 얇게 썰어 쇠고기)



25. Hawaiian Steak (Marinated Top Blade Beef with Pineapple Slices)
하와이 스테이크 (절인 상위 라운드 파인애플 슬라이스 쇠고기)



26. Seasoned Beef (Seasoned Bistro Hanger Steak)
양념 쇠고기 (조미 비스트로 걸이 스테이크)



27. U.S. Kobe Beef Belly (U.S. Kobe thin Sliced Beef Belly)
미국 고베 쇠고기 벨리 (미국 고베 얇게 썬 쇠고기 배 를 생각한다)



28. Yangyum Galbi (Prime Beef Short Rib Marinated in Ijji's Special Sauce)
양념갈비

29. LA Galbi (Marinated Angus Beef Short Rib Prepared LA Style)
LA 갈비 (양념 앵거스 쇠고기 갈비 준비 LA 스타일)

30. Beef Short Rib (Boneless Black Angus Beef Short Rib)
쇠고기 갈비 (뼈없는 블랙 앵거스 쇠고기 갈비)



31. Rib Eye Steak (This and Juicy Cut of Angus Beef Rib Eye Steak)
립 아이 스테이크 (이 와 앵거스 쇠고기 등심 스테이크 의 육즙 컷)



32. Beef Outside Skirt (Black Angus Beef Outside Skirt)
안창살



33. Beef Tongue (Thin Sliced Prime Beef Tongue)
쇠고기 혀 (얇은 슬라이스 총리 쇠고기 혀)



34. Special Pork Belly (Traditional Pork Belly)
특별 삼겹살 (번체 삼겹살)



35. Seasoned Pork Belly (Seasoned with Sea Salt, Black Pepper, and Sesame Oil)
바다 소금 , 후추 와 함께 양념 양념 삼겹살 (참기름)



36. House Pork Steak (Fresh Pork Shoulder with Your Choice of Sea Salt, Mojito Lime or Maple Sauce)
주택의 돼지 고기 스테이크 (바다 소금 의 선택 신선한 돼지 고기 어깨 , 모히토 라임 또는 메이플 소스)



37. Spicy Pork (Thin sliced Butt Cut of Pork Marinated in Spicy Korean BBQ Sauce)
매운 돼지 고기 (한국어 매운 에 절인 돼지 고기 의 얇은 슬라이스 엉덩이 컷 바베큐 소스)



38. Spicy Chicken Bulgogi (Juicy, Tender Chicken Marinated in House Spicy Sauce)
매운 닭 불고기 는 (육즙 , 부드러운 치킨 집 에 절인 매운 소스)



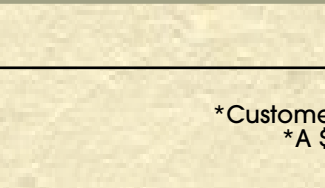
39. Ijji Chicken Tenders (Chicken Tenders Marinated in House Special Sauce)
Ijji 치킨 텐더 (치킨 텐더 는 집 에 절인특별 소스)



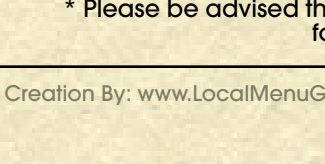
40. Chef's Chicken (Chicken Breast Marinated in Chef's Special Sauce with Green Onions)
요리사의 닭고기 (닭 가슴살 은 주방장 의 특별 소스 에 절인) 녹색 양파



41. Garlic Chicken Breast (Chicken Marinated in Garlic Sauce)
마늘 닭 가슴살 (닭 마늘 소스 에 절인)



42. Basil Chicken (Chicken Breast Marinated in Basil Pesto and Sesame Oil)
바질 치킨 (바질 페스토 와 의 닭 가슴살 양념참기름)



43. Special Chicken Steak (Thin Sliced Chicken Breast with Sea Salt and Sesame Seeds)
특별 치킨 스테이크 (바다 소금 과 얇은 슬라이스 닭 가슴살 및 참깨)

44. Shrimp (Fresh Shrimp with Sea Salt, Head On)
새우 (바다 소금 과 신선한 새우, 머리에)

45. Spicy Baby Octopus (Baby Octopus Marinated in Korean Cuisine Sauce)
매운 아기 문어 는 (아기 문어 한국 요리 에 절인 소스)

46. Sole Fish (Sole Fish Wrapped in Tin Foil with Butter and Parsley)
유일한 물고기 (단독 생선 버터와 파슬리 와 주석 호일 에 싸여)

47. Kobe Finger Meat
늑간살

48. Assorted Vegetables:

- Mushroom 버섯
- Onions 양파
- Squash 스쿼시
- Bell Pepper 피망
- Sweet Potato 고구마
- Romaine Lettuce 메인 양상추
- Pineapple 파인애플
- Cheese Corn 치즈 옥수수

*2 hour limit for all you can eat.

*Customers having All You Can Eat may not share with Non-All You Can Eat Customers.

*A \$19.95 charge will be applied to unfinished food or take home leftovers.

*We reserve the right to stop serving alcohol at any time.

* Please be advised that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.